



Newest Decree of Form for Dinner Table Service

A little observation and attention to detail will make it possible for every woman to have her dinner table appear and be served in accordance with the newest decrees of form. Details of service change as do shapes of gowns. For example, soup spoons now are placed at the right side of the plate instead of, as formerly, at the top of it. The dinner knife retains its old place next to the plate, but the soup spoon is parallel. Except when soup plates are of extreme beauty they are banished, cups with one handle at each side being served instead. There are soup or bouillon spoons which correspond in size to the cups, those to be used with plates being too large for the smaller surface of a cup.

Individual salt cellars are relegated to limbo, probably on the theory that all food is so well cooked that further seasoning is not required. This being more theoretical than true, large salt cellars appear, and, be they of silver or glass, they are more ornamental than individual receptacles. Two are enough, although four—if one has those that match in sets of two or four—may be put on the table together, one at each corner of the center, as it were. Salt shakers are never seen now.

It is no longer good form to have more than three forks at a plate at one time. If the meal is a long course

dinner or luncheon, when more will be required, they are brought in with the service plate after the last one already on the table has been used.

Even formal meals are so much shorter than formerly, thanks, it is said to the late King Edward, who disliked to remain long at the table, so that forks for only one or two courses must be provided for afterward in this manner. When one or more are needed they are put down together in their proper place, and are not on the plate which is brought.

An exception to this latter rule applies to desserts. Never is a dessert fork or spoon now seen on the table until they are brought on the individual plates and placed, still on the plates, before each person. Also both fork and spoon are used, not merely one, no matter what form the sweet may take. Equally also the finger bowls are not on separate plates, to be brought in later, but appear on the dessert plate, which, when properly appointed, has the finger bowl on a small doily in the center, with the fork on the left side and the spoon on the right, the handles pointing in the same direction, which is toward the individual before whom they are placed.

Every one at the table immediately removes the bowl and doily, putting them at the upper left of the table, and then lays the spoon and fork by the plate, one at each side.

days. Whatever gain one has made is lost in the vacation, and each time is merely beginning over again. It must be maintained day after day and every day, no matter whether it is exercise, diet or the use of cosmetics.

A woman will understand this easily if she realizes that such cosmetics as would act quickly must necessarily be strong. When this is the case there is a lively probability that they may be injurious. But one which acts slowly is, of course, gentle, and if it is constantly and regularly applied it will accomplish its purpose many times when without this regularity it will be called "no good."

Trying to lose weight is one of the most discouraging tasks that a woman can set herself, but it is equally true that if she is persistent about it nine out of ten will succeed and do so without loss of strength. But she must be as unfailing daily in the diet and work laid out for her as a minute hand is in going around the face of a clock, and the simile is not badly chosen. While she will see no change in herself from day to day any more than she sees the hour hand move, if she is weighed at the end of the week there will be recorded a falling off of measurement, just as the hour traveled by the clock is shown at the end of that time.

Very frequently my correspondents ask for a face bleach or hair tonic, or something similar, that "will act quickly." I disapprove so strongly of such agents that I rarely give them. To lose flesh quickly is to lose strength quickly, and that is highly disastrous. Certainly I do not care to suggest it. The same is true of external applications, and as I want to aid my readers, and not to make them worse, I can only tell them to be willing to make haste slowly, and when they undertake to make an improvement in their looks to be persistent and regular in their efforts.

NEW OLD-FASHIONED GIRL.

From the looks of things at the neck-wear counters now, we shall all be wearing fichus with our house frocks this winter. It is easy to make a picture of one's self with a charming white fichu draped over the bust and shoulders, and the simplest waist may be dressed up amazingly in this pretty fashion. The fichu is fastened at the breast with a rose, or with a bow of black velvet ribbon and the ends fall to the waist or below. Fine white net with pleatings of val lace, make the prettiest fichu, and there are others of soft white mull, with pleated frills at the edge, which are lovely over little house gowns or gray or lavender silk mull.

PERSISTENCE.

I am strongly inclined to preach a sermon on the necessity of persistence to all women who wish to do anything to change their personal appearance. It won't do the least good to work like mad for a week to reduce flesh, and then, because one is not syphilis-like at the moment, to think nothing has been gained and stop the exercises. Neither will good be accomplished if the effort is spasmodic—made for a few days and then omitted for a few

Frozen Dishes Always Seasonable in Hawaii

Philadelphia Ice Cream.

Allow to each quart of cream one cupful sugar, a tablespoonful vanilla and, if the cream is very thick, one cupful milk. Whip the cream and save the froth to add after the rest of the cream is partly frozen. Most persons prefer to seal the cream, melting the sugar in it and flavoring when cool. Some people like the addition of the whipped whites of eggs beaten until foamy, but not stiff, and allowing three or four whites to each quart of the cream.

Vanilla Ice Cream With Chocolate Sauce.

Beat the yolks of four eggs until lemon colored and thick. Add one

pound of sugar and a quart of fresh milk that has just been brought to the boiling point. Cook two minutes in the double boiler, no longer. Stir in the whites of the eggs, beaten stiff, a teaspoonful and a half of vanilla and half a teaspoonful of almond. When cool add a quart (a pint will do) of cream, freeze and pack. Just before serving make a hot chocolate sauce in this way: Mix two ounces grated chocolate or cocoa with two cups granulated sugar, one-half cup water, a tablespoonful and a half of butter and a little stick cinnamon to flavor. Cook until the mixture forms a soft ball when dropped in cold water. Take out the cinnamon, add a few drops of vanilla, pour into a pretty pitcher and pass with the cream to be poured over it.

Ice Cream Any One Can Afford.

Here are directions for a simple ice cream that any one can afford. Scald one quart of new milk, but do not let it boil. Beat together three whole eggs and one cup of sugar. Stir the scalded milk slowly into the bowl containing the eggs and sugar, put into a double boiler and return to the fire. Stir constantly while cooking until it feels thick and creamy. Do not let it boil. Take from the fire, let it cool, then flavor with one tablespoonful of vanilla. Freeze. If you wish to add a little cream it will make it so much the richer, but it is not necessary. A few strawberries, red raspberries, sliced peaches or bananas may also be mixed in when the dasher is removed and will vary the cream.

Coffee Frappe.

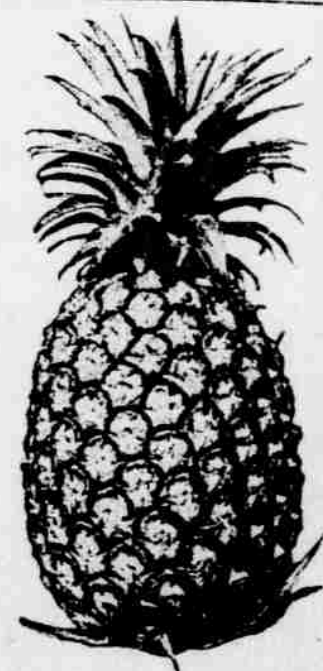
Pour one quart of boiling Java coffee over four ounces fine ground Java coffee, cover and simmer ten minutes, strain through cheesecloth and sweeten with six tablespoonfuls of sugar; when cold pour into the freezer and begin to freeze; as it thickens add the whites of two eggs beaten to a stiff froth, freeze five minutes longer, remove the dasher, scrape down, cover and let it stand fifteen or twenty minutes before serving. A quart will be enough for twelve persons. Serve in glasses, with a spoonful of whipped cream on top.

Ice Cream Without Cooking.

There are any number of different frozen dishes, but the majority of them require some cooking in their preliminary preparation. Philadelphia ice cream is the most notable exception, though some of the punches and frappes can be made without any cooking, if

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Some New Pineapple Receipts

Pineapple Marmalade.

Peel and grate or chop as many pineapples as are desired. Weigh and allow a pound of sugar to each pound of fruit. Mix well and stand in a cool place over night. In the morning cook for a half hour, or until soft enough to put through a coarse sieve. Strain, return to the preserving kettle and continue the cooking, stirring almost constantly for half an hour or longer, until a clear amber jelly results that will thicken into a paste as it cools. Put into small jars and when cool cover with brandied paper and seal.

Pineapple Jelly for Immediate Use.

Cover the cores and skins left in preserving pineapples with cold water. Cook until tender, then strain. As pineapple is lacking in the pectin or jellying principle, use gelatin to stiffen in the proportions directed on the package and sweeten to taste. This is exceedingly appetizing and attractive in appearance and goes well as a relish with veal loaf or roast.

To Can Pineapples.

Peel the pine, cut in suitable pieces, then pack in a thoroughly sterilized glass jar. Fill to overflowing with cold

fresh water, letting it run in with sufficient force to drive out all air bubbles. Seal tightly.

Pineapple Chips.

After peeling and removing the eyes of the pineapple cut it into thin strips, lay on a platter and cover with granulated sugar. Keep the pieces separate. Set the platters on shelves in a dry closet and sprinkle them with sugar every day, pouring off the syrup as it gathers. When the chips are dry and crystallized, pack in tin boxes with oiled paper between each layer. The drink, with the addition of water.

Pineapple Syrup.

Syrup may be used for jellies or as a dessert. This makes a delicious water ice and is better for flavoring than fresh pineapple. Put three pounds of loaf sugar in a porcelain kettle over the fire. Beat the whites of two eggs and add to them two cups of clear water. Pour over the sugar and set over the fire to boil until clear. Remove and cool. Pare and grate enough pineapple to make a quart of juice. Then strain into the syrup. Boil ten minutes, remove and bottle. Cover the corks with melted wax.

and one of sugar, add one shredded pineapple and the juice of three lemons. Cool, strain, add one pint of ice water, then freeze. Other frappes are made in the same way.

Punch is a water ice to which is added liquor and spice. For example, cardinal punch: Make a syrup from one quart of water and two cupfuls of sugar; freeze to a mush; then add two-thirds of a cupful of orange juice, one-third of a cupful of lemon juice, four tablespoonfuls of brandy, four tablespoonfuls of curacao and four tablespoonfuls of tea infusion. Serve in frappe glasses.

Chocolate Parfait.

Parfaits and bisuits are specially delicious desserts also, and are quickly and easily made, as they require no stirring while freezing. The foundation for them, as for mousses, is simply whipped cream, with or without the addition of eggs. For a chocolate parfait eggs are used. Whip a quart of cream to a light froth, the dish containing the cream being placed within a large pan holding cracked ice; scrape fine an ounce of chocolate and put into a small saucepan with a tablespoonful of boiling water and three of sugar. Stir over a hot fire until smooth and glossy. Add a scant cup of sugar and the whipped cream, with the beaten whites of two eggs. Flavor with vanilla, then pack in a mold, covering and binding the edges with a buttered cloth. Bury in ice and salt and set away for three hours. Serve in cups, dainty Serves or Dresden if you have them, otherwise little sherbet glasses may be used.

Among the new shades for this fall is "pale nord," a grayish blue.

The kimono to or below the elbow leads all others in sleeves.

The blue and green combinations of metallic effect are popular.

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